



## Set menu £95

An amouse bouche welcome of savoury beef tart

### COURSE 1

Panelle e Crocche', chickpea crisps & potato croquettes

Caponata Siciliana, fried aubergine in a sweet and sour dressing

Sheep's Ricotta & Cauliflower pie, marinated cucumber on bell pepper sauce

### COURSE 2

We serve our steaks on hot hymalaian rock salt pan

Rib steak of Shorthorn, UK

&

Rib steak of Simmental, Poland

### SIDES:

Hand cut Chips, & seasonal veggies

### DESSERT

Small cannoli of Ricotta & Pistachio

In case of allergies or dietary requirements, please speak to your waiter before ordering.  
A discretionary service charge of 13.5% will be added to your bill.



# Wagyu Set menu £200

An amouse bouche welcome of savoury beef tart

## COURSE 1

Panelle e Crocche', chickpea crisps & potato croquettes

Caponata Siciliana, fried aubergine in a sweet and sour dressing

A5 Japanese Wagyu on stuffed gnocchi with cacio-pepe & lime caviar

## COURSE 2

We serve our steaks on hot himalaian rock salt pan

A5 Japanese Wagyu

&

Rib steak of Spanish Wagyu

## SIDES:

Hand cut Chips, & seasonal veggies

## DESSERT

Small cannoli of Ricotta & Pistachio

In case of allergies or dietary requirements, please speak to your waiter before ordering.  
A discretionary service charge of 13.5% will be added to your bill.